Gastronomy and wine tourism have become two of the most relevant tourism products worldwide, with a very relevant impact on national economies. Portuguese culinary culture and wine production traditions have long been established as some of the most relevant among those offered by Old World wine producers. Over the last decades, wine regions have seen an increment in the offer of innovative and sustainable experiences, which have proved to be an important tool to fight seasonality, while also contributing to the economic, social and cultural development of wine regions.

Chefs and sommeliers have come together in recent years to create new and perfect pairings, which does not only improve the tourists’ experience, but also promotes local and regional products. The increased demand for gastronomy and wine tourism products makes it determinant to support research that will help predict and know the best products and services to generate repeat business for the tourism industry. Topics of interest include but are not limited to:

- Sustainability in gastronomy and wine tourism
- Virtual wine tourism
- Food and wine pairing
- Experiences in gastronomy and wine tourism
- Profiling gastronomers and wine tourists

**Luís Correia** is a Professor of Hospitality and Tourism at the School of Hospitality and Tourism, Polytechnic Institute of Porto. He holds a PhD in Tourism and has been involved in research and projects in the areas of gastronomy and wine tourism. Over the past 5 years, he has organised “Ao Encontro dos Sabores”, an event in which local and regional food products and wine are promoted. Luís Correia has also been a panel member in different gastronomy and wine awards. He is presently a member of CITUR and GOVCOPP research centres.

**Teresa Pataco** has an Undergraduate Degree (with Honours) and a Masters Degree in Translation Studies from the Faculty of Letters, University of Porto, and is currently doing PhD research in Terminology (focusing on wine tourism) at the University of Vigo. She teaches English for Specific Purposes in the Undergraduate Degree of Hospitality Management of the Polytechnic Institute of Porto and has published translations and articles in related fields. She is presently a member of CEOS and CITUR research centres.

**Bebiana Monteiro** is a Food Engineer from the Catholic University of Porto and has an MBA from the University of Coimbra and a Master’s Degree in Oenology from the University of Trás-os-Montes e Alto Douro. She has experience in production and quality management, winemaking and consulting in several wine regions of Portugal; she created innovative experiences as wine tourism director at the first wine hotel in the Vinho Verde Region. Member of Global Wine Tourism Organization & The Enotourism Academy. In addition to being a teacher, she coordinates gastronomy and wines projects, the Wine School and the Post-graduate courses in Wine Tourism of the School of Hospitality and Tourism, of the Polytechnic Institute of Porto.

**Submission Details**

In the first instance a 300-350 word abstract is required, submissions must be made using the online submission form at [http://www.academic-conferences.org/conferences/ictr/ictr-abstract-submission/](http://www.academic-conferences.org/conferences/ictr/ictr-abstract-submission/)

If you have any questions about this track please email the mini track chair: lcorreia@esht.ipp.pt tpataco@esht.ipp.pt or bmonteiro@esht.ipp.pt

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